



FFoQSI is the Austrian Competence Centre for research and innovation in the agri-food sector and bundles a wide international partner consortium. For our research in cooperation with Scientific Partners of the Area 2: Post Harvest Solutions we are searching a

Junior Postdoc – Biomonitoring & New Hygiene Concepts “Reduction of Food Spoilage” (f/m/d)

www.ffaqs.at

Your responsibilities

- > independent support of the Centre's activities in the field of development of new hygiene concepts and hygiene-based monitoring methods
- > submitting project proposals
- > supervising Master and PhD students
- > presentation of research results at scientific events and to company partners

Your most important abilities and qualifications are

- > subject-relevant doctorate with a focus on microbiology
- > experience in the food sector and basic knowledge of manufacturing processes desirable
- > experience in the design and methodology of food monitoring systems to control contamination
- > excellent written and spoken English language
- > flexibility and favour of working in a dynamic and fast-changing environment, as well as interest in new technologies

We are offering

- > close collaboration with partner companies and scientific partners
- > exchange between the project groups
- > numerous education and training opportunities
- > part time/full time (up to 40 hours/week), limited until 12/2024, extension possible
- > flexible working hours
- > gross monthly salary of 4.351,90 EUR on a full-time basis (14 x p. year)

planned start of work: May 1st, 2023 or after arrangement

We especially encourage women to apply for this position. Please send the usual application documents latest until April, 10th to Isabella Laderer, jobs@ffaqs.at.

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